
SPECIAL EVENT MENUS

THE BRONZE

4 course dinner / \$43 per person (plus tax and gratuity)

This includes the custom table set-up, full wait staff and a 3-course dinner.

First Course

Mixed Greens Salad with sherry vinaigrette or the Soup of the Day with fresh bread.

Second Course

Choose 4 entrées for your menu from the following choices:

8 oz. Prime Rib with au jus, horseradish and house-smoked mashed potatoes. (Can be prepared gluten free)

Grilled Chicken Breast marinated and served with orange ginger stir-fried vegetables and jasmine rice.

Fresh Fish. The chef will prepare a fresh fish served with seasonal vegetables and a side. (Can be prepared gluten free)

Grilled Salmon and Baked Chile. Salmon filet in a roasted tomato sauce, paired with a baked stufed chile, black beans and jasmine rice. (GF)

Grilled Marinated Shrimp served over angel hair pasta with tomatoes, fresh mozzarella and basil.

Pasta Primavera. Penne pasta served with seasonal vegetables, fresh herbs and parmesan cheese. (VEG)

Dessert Course

Cork's Famous Mud Pie or Sorbet with fresh berries

THE SILVER

4 course dinner | \$48 per person (plus tax and gratuity)

*This includes the custom table setup, full wait staff and a 4-course dinner.
Your choice of either an appetizer buffet or plated sit-down appetizers.*

First Course

Sit-down Plated Appetizers: Shrimp Cocktail, Smoked Salmon or a Steamed Artichoke

or

Appetizer Buffet: Shrimp Cocktail, Smoked Chicken Quesadilla, Fresh Mozzarella and Basil Pesto Crostinis and Asian Beef Roll-ups

Second Course

Mixed Greens Salad with sherry vinaigrette or the Soup of the Day with fresh bread.

Third Course

Choose 5 entrées for your menu from the following choices:

10 oz. Prime Rib with au jus, horseradish and house-smoked mashed potatoes. (Can be prepared gluten free)

Roast Tenderloin. Sliced beef tenderloin served with wild mushrooms and mashed potatoes. (GF)

Grilled Chicken Breast marinated in Dijon, served with a wild mushroom sauce, seared spinach and mashed potatoes. (GF)

Chicken Enchiladas baked in our mild red chile enchilada sauce and served with guacamole, black beans and a jicama salad.

Fresh Fish. The chef will prepare a fresh fish served with seasonal vegetables and a side. (Can be prepared gluten free)

Lobster Ravioli stuffed with lobster, ricotta and parmesan cheese, in a tomato parmesan cream sauce with a corn and tomato salsa.

Grilled Marinated Shrimp served over angel hair pasta with tomatoes, fresh mozzarella and basil.

Grilled Salmon and Baked Chile. Salmon filet in a roasted tomato sauce, paired with a baked stuffed chile, black beans and jasmine rice. (GF)

Pasta Primavera. Pasta with seasonal vegetables, fresh herbs and parmesan cheese. (VEG)

Baked Stuffed Chiles. Anaheim chiles stuffed with Monterey Jack cheese, Haystack feta and served with black beans and rice. (VEG, GF)

Chef's Seasonal Vegetarian Platter. For example, quinoa cakes and roasted beets over a bed of mixed greens, with avocado and Greek yogurt. (Can be prepared gluten free)

Dessert Course

Cork's Famous Mud Pie, Cheesecake or Sorbet with fresh berries.

THE GOLD

4 course dinner | \$52 per person (plus tax and gratuity)

*This includes the custom table setup, full wait staff and a 4-course dinner.
Your choice of either an appetizer buffet or plated sit-down appetizers.*

First Course

Sit-down Plated Appetizers: Shrimp Cocktail, Smoked Salmon or Steamed Artichoke

or

Appetizer Buffet: Shrimp Cocktail, Smoked Chicken Quesadilla, Fresh Mozzarella and Basil Pesto Crostinis and Asian Beef Roll-ups

Second Course

Mixed Greens Salad with sherry vinaigrette, Caesar Salad or the Soup of the Day with fresh bread.

Third Course

Choose 5 entrées for your guests from the following choices:

10 oz. Prime Rib, with au jus, horseradish and house-smoked mashed potatoes. (Can be prepared gluten free)

Roast Tenderloin. Sliced beef tenderloin served with wild mushrooms and mashed potatoes. (GF)

Pepper Steak. 8 oz. filet mignon served with our green peppercorn brandy cream sauce and a browned potato.

Teriyaki Sirloin served with jasmine rice and stir-fry vegetables.

BBQ Baby Back Ribs served with French fries and coleslaw.

Fresh Fish. The chef will prepare a fresh fish served with seasonal vegetables and a side. (Can be prepared gluten free)

Grilled Marinated Shrimp served over angel hair pasta with tomatoes, fresh mozzarella and basil.

Sake Salmon. Grilled salmon filet served with a ginger soy butter sauce, stir fry vegetables and jasmine rice.

Lobster Ravioli stuffed with lobster, ricotta and parmesan cheese in a tomato parmesan cream sauce with a corn and tomato salsa.

Grilled Chicken Breast marinated in Dijon, served with a wild mushroom sauce, seared spinach and mashed potatoes. (GF)

Chicken Enchiladas baked in our mild red chile enchilada sauce and served with guacamole, black beans and a jicama salad.

Pasta Primavera. Pasta with seasonal vegetables, fresh herbs and parmesan cheese. (VEG)

Baked Stuffed Chiles. Anaheim chiles stuffed with Monterey Jack cheese, Haystack feta and served with black beans and rice. (VEG, GF)

Chef's Seasonal Vegetarian Platter. For example, quinoa cakes and roasted beets over a bed of mixed greens, with avocado and Greek yogurt. (Can be prepared gluten free)

Dessert Course

Cork's Famous Mud Pie, Crème Brulée, Cheesecake or Sorbet with fresh berries

THE PLATINUM

4 course dinner | \$58 per person (plus tax and gratuity)

*This includes the custom table setup, full wait staff and a 4-course dinner.
Your choice of either an appetizer buffet or plated sit-down appetizers.*

First Course

Sit-down Plated Appetizers: Shrimp Cocktail, Smoked Salmon or Steamed Artichoke

or

Appetizer Buffet: Shrimp Cocktail, Smoked Chicken Quesadilla, Fresh Mozzarella and Basil Pesto Crostinis and Asian Beef Roll-ups

Second Course

Mixed Greens Salad with sherry vinaigrette, Caesar Salad or the Soup of the Day with fresh bread.

Third Course

Choose 5 entrées for your guests from the following choices:

10 oz. Prime Rib with au jus, horseradish and house-smoked mashed potatoes. (Can be prepared gluten free)

Filet Oscar. 8 oz. filet mignon topped with crab meat and Béarnaise sauce, served with asparagus and mashed potato.

Roast Tenderloin. Sliced beef tenderloin served with wild mushrooms and mashed potatoes. (GF)

Teriyaki Sirloin served with jasmine rice and stir-fry vegetables.

BBQ Baby Back Ribs served with French fries and coleslaw.

Grilled Chicken Breast marinated in Dijon, served with a wild mushroom sauce, seared spinach and mashed potatoes. (GF)

Chicken Enchiladas baked in our mild red chile enchilada sauce and served with guacamole, black beans and a jicama salad.

Grilled Marinated Shrimp served over angel hair pasta with tomatoes, fresh mozzarella and basil.

Fresh Fish. The chef will prepare a fresh fish served with seasonal vegetables and a side. (Can be prepared gluten free)

Ahi Tuna. Thick cut with a ginger soy butter sauce, served with bamboo rice and stir-fry vegetables.

Lobster Ravioli stuffed with lobster, ricotta and parmesan cheese in a tomato parmesan cream sauce with a corn and tomato salsa.

Sea Scallops in a chili lime butter sauce and served with mashed sweet potato and seared spinach.

Grilled Swordfish. Lemon and fennel crusted, served with fresh spinach and artichoke cakes.

Pasta Primavera. Pasta with seasonal vegetables, fresh herbs and parmesan cheese. (VEG)

Baked Stuffed Chiles. Anaheim chiles stuffed with Monterey Jack cheese, Haystack feta and served with black beans and rice. (VEG, GF)

Chef's Seasonal Vegetarian Platter. For example, quinoa cakes and roasted beets over a bed of mixed greens, with avocado and Greek yogurt. (Can be prepared gluten free).

Dessert Course

Cork's Famous Mud Pie, Crème Brulée, Cheesecake or Sorbet with fresh berries

THE DIAMOND

4 course dinner | \$63.00 per person (plus tax and gratuity)

*This includes the custom table setup, full wait staff and a 4-course dinner.
Your choice of either an appetizer buffet or plated sit-down appetizers.*

First Course

Sit-down Plated Appetizers: Crab Cake, Smoked Salmon, Lobster Ravioli or Artichoke

or

Appetizer Buffet: Asian Beef Roll-ups, La Quercia Prosciutto and Cheese Selection, Hot Crab Dip and Crackers, Sesame Seared Tuna on Tortilla Crisps, Jumbo Shrimp Cocktail

Second Course

Caesar Salad, Cork Salad or the Soup of the Day with fresh bread.

Third Course

Choose 5 entrées for your guests, from the following choices:

10 oz. Prime Rib with au jus, horse radish and house smoked mashed potatoes. (Can be prepared gluten free)

Filet Oscar. 8 oz. filet mignon topped with crab meat and béarnaise sauce, served with asparagus and mashed potato.

Fresh Fish. The chef will prepare a fresh fish served with seasonal vegetables and a side.

Lobster Ravioli stuffed with lobster, ricotta and parmesan cheese in a tomato parmesan cream sauce with a corn and tomato salsa.

12 oz. Ribeye served with creamed spinach and Cork potatoes.

Sea Scallops in a chili lime butter sauce and served with mashed sweet potato and seared spinach.

Baked Stuffed Chiles. Anaheim chiles stuffed with Monterey Jack cheese, Haystack feta and served with black beans and rice (VEG, GF).

Chef's Seasonal Vegetarian Platter. For example, quinoa cakes and roasted beets over a bed of mixed greens, with avocado and Greek yogurt (Can be prepared gluten free).

NY Strip served with sautéed mushrooms and mashed potato.

Ahi Tuna. Thick cut, with a ginger soy butter sauce, served with bamboo rice and stir fry vegetables.

Nieman Ranch Pork slow simmered in New Mexican red chile and stuffed into a roasted chile with soft polenta and melted Jack cheese.

Dessert Course

Affogato, Chocolate Mousse, Crème Brulee, Carrot Cake or Sorbet with fresh berries